



*of noble lineage*

*Chapman*







"Open After the Theatre"

**Three Dollars**

Celery                      Radishes                      Olives  
Scallions                                           Fenchel

Antipasto Supremo                      Fresh Fruit Cup  
Grapefruit                      Fresh Crab Meat Cocktail  
Spaghetti Leone                      Minestrone                      Ravioli  
Fettucini alla Alfredo

**Filet Mignon**

Fresh Vegetable                      Mixed Green Salad  
Raspberry or Orange Sherbet                      Fresh Fruit  
Rhum Cake, Leone                      Biscuit Tortoni  
Spumoni                      Assorted Imported Cheese  
Demi-tasse

**Three Dollars**

Celery                      Radishes                      Olives  
Scallions                                           Fenchel

Antipasto Supremo                      Fresh Fruit Cup  
Grapefruit                      Fresh Crab Meat Cocktail  
Spaghetti Leone                      Minestrone                      Ravioli

**Sirloin Steak**

Fresh Vegetable                      Mixed Green Salad  
Raspberry or Orange Sherbet                      Fresh Fruit  
Rhum Cake, Leone                      Biscuit Tortoni  
Assorted Imported Cheese                      Spumoni  
Demi-tasse

**Two Fifty**

Celery Ripe Olives                      Fenchel                      Queen Olives  
Antipasto                      Fresh Fruit Cup  
Grapefruit                      Fresh Crab Meat Cocktail  
Minestrone                      Chicken Consomme  
Spaghetti                      Ravioli

**Fresh Jumbo Squab  
en Casserole**

Fresh Vegetable                      Mixed Green Salad  
Raspberry or Orange Sherbet                      Fresh Fruit  
Assorted Imported Cheese                      Spumoni  
Rhum Cake, Leone  
Demi-tasse

**Three Dollars**

Celery                      Radishes                      Olives  
Scallions                                           Fenchel  
Antipasto Supremo                      Fresh Fruit Cup  
Grapefruit                      Fresh Crab Meat Cocktail  
Spaghetti Leone                      Minestrone                      Ravioli  
Fettucini alla Alfredo

**Broiled Whole Maine Lobster  
or  
Whole Lobster, Fra Diavolo**

Fresh Vegetable                      Mixed Green Salad  
Raspberry or Orange Sherbet                      Fresh Fruit  
Rhum Cake, Leone                      Biscuit Tortoni  
Assorted Imported Cheese                      Spumoni  
Demi-tasse

**Leo**

**MOTHER LEONE**  
(served fr

SCALLIONS

Medoc, Sichel & Cle.  
1929 \$3.50

FRESH CLAM  
TOMATO JU  
HALF CANTA  
MELON with

Chianti Capelli,  
\$3.50

MINESTRONE

SPAGHETTI L

Sauterne, Nathaniel  
Johnston, \$3.50

MOTHER LEON  
ROAST FRESH  
CHICKEN A LA  
FRESH BOILED  
FRESH SOFT S  
FRESH BROOK  
FRESH FROGS  
BROILED LAMI  
SMOKED NOV  
BROILED HAM  
BREAST OF CH  
CHICKEN CAC  
ROAST SPRING  
VEAL SCALLO  
FRESH CHICK  
DINNER WITH  
DINNER WITH  
DINNER WITH  
DINNER WITH

Chateau LaTour  
Haut Brion,  
1929, \$4.25

Grand Chablis,  
1928 \$4.50

Chambertin 1928,  
\$4.50

Pol Roger Brut 1926,  
\$10.00 qt.

Gautier Brandy, over  
20 years old, 75c.

FRESH PEAC  
STRAWBERRY  
ORANGE SHER  
SPUMONI  
CANTALOUPE  
MOTHER LEON

DINNER \$2.00

MINIM

"239" WEST 48th STREET, New York City



**S**

(served fr

MINIM

William S. Johnson  
John Buchanan Jones  
"BUGS BAER"  
down W. idaly  
Johnny Jundee  
Babe Smith  
Herwood Brown  
Jimmie Saxill  
Jack Pearl  
Pascos Turner  
To Valley  
Eddie Doherty  
Rube Cooper Co.  
Mack Bennett  
M.W.P.  
Wavy Caesar  
Bernadine Clayton  
Horace C. Maw  
H. Schenk  
Everett Marshall  
Jimmi. Turante  
Ed Alfolds  
Thos. Fierchitt  
Henry Brunnasen  
Kamette  
John M. Waller  
Win "Butsky" Mann  
Chas Holliday  
Patricia Bowman  
George White



# Leone's

Since 1906

## MOTHER LEONE'S FAMOUS DINNER

(served from 5 to 11 p. m.)

SCALLIONS	HEARTS OF CELERY	FINOCHI
FRESH FIGS WITH PROSCIUTTO		
Medoc, Sichel & Cie. 1929 \$3.50	FRESH CLAM JUICE COCKTAIL	HALF GRAPEFRUIT
	TOMATO JUICE COCKTAIL	FRESH FRUIT CUP
	HALF CANTALOUPE	CRAB MEAT COCKTAIL
	MELON with Prosciutto	ANTIPASTO SUPREME

Chianti Capelli, \$3.50	<i>Clam Soup</i> LEEEKS AND POTATO SOUP	CONSOMME
	MINESTRONE	JELLIED CONSOMME
	SPAGHETTI LEONE	RAVIOLI

Sauterne, Nathaniel Johnston, \$3.50	MOTHER LEONE'S ROAST PRIME RIBS OF BEEF
	ROAST FRESH SPRING TURKEY
	CHICKEN A LA KING
	FRESH BOILED CHICKEN LOBSTER, Butter Sauce
	FRESH SOFT SHELL CRABS Saute in Butter
	FRESH BROOK TROUT Saute, Meuniere
	FRESH FROGS' LEGS Saute in Butter
Chateau LaTour Haut Brion, 1929, \$4.25	BROILED LAMB CHOP (thick), Baked Potato
	SMOKED NOVA SCOTIA SALMON
	BROILED HAMBURGER STEAK, Peas
	BREAST OF CHICKEN Saute in Butter
	CHICKEN CACCIATORA
	ROAST SPRING CHICKEN
	VEAL SCALLOPINI AL MARSALA
Grand Chablis, 1928 \$4.50	FRESH CHICKEN LIVERS with Sliced Filet of Beef, Brochette
	DINNER WITH FRESH JUMBO SQUAB en Casserole \$2.50
	DINNER WITH SIRLOIN STEAK \$3.00
	DINNER WITH FILET MIGNON \$3.00
	DINNER WITH WHOLE BROILED LOBSTER \$3.00
Chambertin 1928, \$4.50	DINNER WITH LOBSTER, FRA DIAVOLO \$3.00

	FRESH VEGETABLES
	MIXED GREEN SALAD
	FRESH PEACHES IN SHERRY WITH BRANDY SAUCE
	STRAWBERRY ICE CREAM
	ORANGE SHERBET
	SPUMONI
	CANTALOUPE
	MOTHER LEONE'S SPECIAL ICE CREAM WITH
	BRANDY SAUCE 60c.
	DEMI-TASSE
Pol Roger Brut 1926, \$10.00 qt.	
Gautier Brandy, over 20 years old, 75c.	

DINNER \$2.00

Saturday, September 5, 1942

## A la Carte

### APPETIZERS

Antipasto Supremo	1.00
Prosciutto di Parma - Assorted Salami	.75
Sardines (Imported)	.60
Pate de Foie Gras Strausbourge	1.00
Stuffed Celery	.50
Celery and Olives	.50
Hearts of Artichokes	.50
Shrimp Cocktail	.60
Fresh Crab Meat Cocktail	.60
Little Neck Clam Cocktail	.45
Alligator Pear	.60
Canape of Anchovies	.50
Imported Tunafish	.60
Tunafish and Onion	.60
Tomato Juice, Cocktail	.25
Fresh Fruit Cup	.40
Grapefruit	.40
Leone's Onion Salad	.40

### SOUPS

Jellied Chicken Soup	.40
Leone's Minestrone	.40
Onion Soup au Gratin	.40
Vermicelli in Broth	.40
Pastina in Chicken Broth	.40
Chicken Soup	.40
Vegetable Soup	.40

### SPAGHETTI, Etc.

Mother Leone's Spaghetti	.75
Spaghetti Marinara	.75
Spaghetti Aglio E-Olio	.75
Spaghetti with Clam Sauce	.75
Mother Leone's Home Made Noodles, Bolognese	.75
Mother Leone's Fettucini alla Alfredo	1.00
Home Made Ravioli	.75
Spaghetti al Burro	.60
Home Made Green Linguini a la Bolognese	1.00
Maccaroni au Gratin	.75
Risotto a la Piemontese with Chicken Giblets	1.00
Spaghetti with Chicken Livers	1.25

### FISH

Fresh Frogs Legs	1.25
Lobster Fra Diavolo	1.50
Broiled Lobster, Butter Sauce	1.50
Fresh Brook Trout Saute, Meuniere	
with Baked Tomato	1.25
Fresh Crab Meat au Gratin	1.25
Fresh Lobster, Newburgh	1.75

### ENTREES TO ORDER

Roast Prime Ribs of Beef, Mashed Potatoes	1.50
Chicken Cacciatore	1.25
Squab Chicken en Casserole	1.50
Breast of Chicken Saute in Butter	1.15
Roast Spring Chicken (half)	1.00
Whole Broiled Chicken	1.50
Half Broiled Chicken	1.00
Fresh Jumbo Squab, Broiled or en Casserole	1.50
Minute Steak a la Pizzaiola	1.75
Veal Cutlet, Parmegiana	1.00
Scallopi of Veal al Marsala	1.00
Veal Cutlet, Milanese (Breaded)	.90
Chicken Livers, Leone, Saute or en Brochette	1.00
Salciccia (Italian Sausage) with Green Peppers	.90
Frittata with Sausage	1.00
Mushroom Omelette	.85

### FROM THE CHARCOAL GRILL

Sirloin Steak with Potatoes	2.00
Filet Mignon with Potatoes	1.75
Steak Minute with Potatoes	1.50
Steak Sandwich	1.50
Lamb Chops, New Green Peas and Baked Potato	1.25
Hamburger Steak, New Green Peas and Potatoes	1.00
Half Broiled Chicken	1.00
Whole Broiled Chicken	1.50
Lamb Kidneys en Brochette with Irish Bacon	1.00
Fresh Chicken Livers en Brochette with Bacon	1.00
Broiled Sweetbreads with Prosciutto	1.25

### COLD DISHES

Roast Beef - Onion Salad	1.25
Cold Chicken (Half), Mixed Salad	1.00
Cold Meats, Green Salad, Asparagus Tips	1.25
Fresh Lobster Salad	1.50
Fresh Crab Meat Salad	1.25
Fresh Shrimp Salad	1.25

### FRESH VEGETABLES

Fresh Escarole Aglio E-Olio	.40
New Peas	.40
Fresh String Beans	.40
Zucchini	.40
Broccoli, Butter Sauce	.40
Fresh Spinach	.40
Baby Lima Beans	.40
Grilled Tomatoes	.40
Potatoes - As You Like Them	.40
Leone's Mixed Green Salad	.40
Leone's Onion and Tomato Salad	.40

### CHEESE

Welsh Rarebit	.75
Parmegiano	.30
Gorgonzola	.30
Roquefort	.30
Camembert	.30
Bel Paese	.30
Cream Cheese with Bar-le-Duc	.50

### DESSERTS

Mother Leone's Special Ice Cream with Brandy	.75
Spumoni	.30
Biscuit Tortoni	.30
Fresh Fruits	.30
Honey Dew Melon	.40
Rhum Cake, Leone	.50
Zabaglione	.75
Compote of Fresh Fruits	.50
Crepes Suzettes, Leone	1.25

### CAFFE

Caffe Diavolo (Pot)	.75
Demi-tasse	.15







